



Technical Information

Style: Still, Red

Varietal(s): 80% Mourvedre, 15%, Grenache, 5% Syrah

ABV (%): 15

pH: 3.61

Residual Sugar (g/L): 1.3

Total Acidity(g/L): 3.35

Volatile Acidity(g/L): 0.61

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Packaging Information

Barcode: 3383690002064

Case Weight (g): 908

Case Dimension (mm): L390 x W240 x H170

Bottle Weight (g): 1415

Bottle Dimension (mm): H335, Dia84

Type of Closure: Cork

Vintage Notes

The 2021 vintage began with a mild autumn and winter, followed by soil manuring and mounding of the vines. Budburst arrived in early spring, although frost on 8 April affected some parcels. Nature compensated with new buds that went on to bear fruit. Spring brought consistent rainfall and later-than-usual flowering. Summer was hot, with heatwaves of varying duration and intensity. Harvest began on 19 August with the first ripe Grenache bunches.

Vinification

The grapes are harvested by hand, chilled overnight, fully destemmed and gently crushed before gravity transfer to maceration vats. The fruit macerates for four to five days, in concrete tanks, before single-varietal alcoholic fermentation for six to eight days. Pumping over is carried out twice daily, first by half-vat volume and then by quarter-vat volume, to achieve controlled tannin extraction. Post-fermentation maceration at 30°C helps build body and texture. After devatting, pressing and natural malolactic fermentation, the wines are aged for six to eighteen months depending on the AOC, followed by staged blending.

Tasting Notes

The wine shows a crimson-garnet colour. The nose is elegant, with mint, subtle oak, vanilla, morello cherry and blueberry. The palate is fresh and concentrated, led by black fruit and supported by a silky texture and soft tannins. Medium to full-bodied, it offers roundness, harmony and savoury depth. The finish is long and fruit-driven, with lingering notes of liquorice and finely integrated spice.

Food Pairing

Pair with lamb chops, rabbit with olives, beef daube, duck confit, grilled aubergine, rosemary roast pork, mushroom gratin, or mature cheeses such as Tomme and Comté.